

# Montana Chef Competition Culinary Excellence Award Gold Class: Main Course

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**Recipe Name:** Morel and Wild Mushroom Stuffed Flat Iron Steak with Sage Glaze, Honey Roasted Shallots and Goat Cheese Scalloped Potato Tower

**Chef:** Eric Trager

**Restaurant:** Bridge Creek Back Country Kitchen and Wine Bar



**Montana Ingredients:** [Garden City Fungi](#) mushrooms, Renita's Specialty Sauces mustard, [Montana Legend Brand](#) beef, [On Thyme Gourmet](#) herbs and [Amaltheia Dairy](#) goat cheese.

***Yield:** 4 main course servings*

## **Chef Profile:**

Eric Trager, chef of Bridge Creek Back Country Kitchen and Wine Bar, 116 South Broadway, Red Lodge, received a Gold Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Trager has been at Bridge Creek for five years. His Gold Class award was in the main course category for a creation titled: Morel & Wild Mushroom-Stuffed Flat Iron with Honey Shallots and Goat Cheese Scalloped Potato Tower. (See recipe.)

His advice to aspiring cooks: " Use fresh ingredients instead of canned or frozen substitutes."

## **Amount      Ingredients**

### **Morel and Wild Mushroom Stuffed Flat Iron Steak**

4 oz.	Morel mushrooms, fresh, cleaned and halved
4 oz.	<a href="#">Garden City Fungi</a> Oyster Mushrooms
2 Tbsp	Unsalted butter
1 ea	Garlic clove, chopped
1 Tbsp	Parsley, chopped
1 oz	Beef stock
½ tsp	Salt
¼ tsp	Black pepper, freshly ground
4, 6-8 oz.	<a href="#">Montana Legend Brand</a> Flat Iron steaks, butterflied
2oz.	Renita's Specialty Sauces Horseradish Mustard
4 oz	Bread crumbs

### **Sage Glaze**

1 ea	Carrot, medium, peeled and large diced
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2 ea	Garlic clove
1 ea	Yellow onion, large dice
½ oz	Butter, melted and clarified
1 ea	Tomato, large, large dice
½ oz	<a href="#">On Thyme Gourmet</a> sage, fresh
1 oz	Madiera wine
8 oz	Beef demi-glaze

### **Apple Smoked & Honey Caramelized Shallots**

2 oz	Apple wood
24 each	Shallots, peeled
2 Tbsp	Montola safflower oil
1 tsp	Salt
½ tsp	Black peppercorns, cracked
½ tsp	Fennel seeds, ground
1 oz	Wild Bee honey
1 Tbsp	Apple cider vinegar

### **Scalloped Potatoes**

8 ea	Yukon Gold potatoes, washed, peeled and sliced ¼” thick; reserve peels in salted ice water
1 qt	Heavy cream
2 ea	Shallots, peeled and finely minced
1 tsp	Salt
½ tsp	White pepper
1 cup	<a href="#">Amaltheia Dairy</a> goat cheese
2 Tbsp	Scallions, sliced
1 cup	Montola safflower oil
1 ea	Yukon Gold potato, sliced paper thin, held in salted ice water
4 ea	Scallion greens, blanched and shocked in ice water

**Garnishes:** Chives; fried potato peels, [On Thyme Gourmet](#) sage leaves.

### **Method:**

#### **Morel and Wild Mushroom Stuffed Flat Iron Steak**

In sauté pan, heat butter until melted and add garlic, cook until fragrant. Add morels and sauté 4 minutes over medium heat. Add parsley and deglaze pan with beef stock. Set aside to cool. Butterfly flat iron steaks, season with salt and pepper and stuff with mushrooms. Spread flat iron steak with mustard and roll in bread crumbs. Heat sauté pan, add clarified butter and cook to 130° internal temperature.

#### **Sage Glaze**

Place carrot, onion and garlic in a cast iron skillet and drizzle with butter. Roast in a 400° oven for 30 minutes, stirring occasionally, until they are caramelized. Add tomato and sage and roast an additional 10 minutes. Deglaze pan with Madeira and add stock. Strain and reserve.

**Apple Smoked & Honey Caramelized Shallots**

Smoke shallots for 30 minutes. Place shallots and oil in a cast iron skillet; add seasonings. Roast in a 300° oven for 20 minutes. Add honey and roast another 5 minutes. Deglaze pan with vinegar.

**Scalloped Potatoes**

Blanche potatoes in salted water until al dente. Place cream, shallots, salt and pepper in a saucepan, bring to a simmer and reduce to 2/3rds. Do not let cream boil. Stir in chevre until smooth. In a square baking dish layer potatoes, season with salt and pepper between layers, and cover with cream sauce. Cover with foil and bake in a 350° oven until potatoes are tender. Set aside to cool. While potatoes are cooling, heat oil to 350° and fry drained and dried potato skins until golden, then season with salt and pepper. Cut cooled potatoes with 2" ring mold. Blanch thin potato slices and wrap around potato portions and tie with blanched scallion greens. Warm in a 400° oven until heated through.

**Presentation / Plating Notes:**

Slice steak and sauce with sage glaze, and garnish with roasted shallots. Place scalloped potato round next to steak and garnish with fried potato skins.